

Livestock Products Technology Paper -I

(MSVE 2016)

To be filled by the candidate:

Candidate's Roll Number:

In figure

In words

Candidate's Enrolment Number:

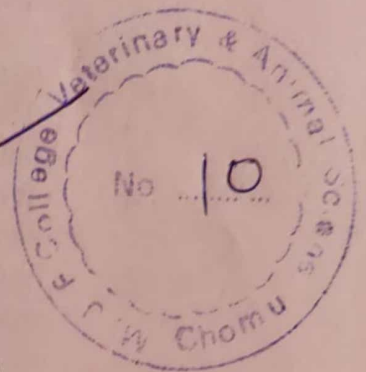
Day and date of examination:

Please see for general instructions overleaf.

for Librarian

Signatures of invigilators verifying the details filled by the candidate

Signature of invigilator 1: 2:



Candidate should not write anything below this line

Marks to be filled by the examiner:

Section A	
Q. No.	Marks
1.	
2.	
3.	
4.	
5.	
Total	

Total Marks obtained:

In figures: In words:

Signature of examiner:

INSTRUCTIONS TO THE CANDIDATES

1. The invigilator and the members of the Flying Squad are empowered to take search of the examinees during the examinations.
2. Candidate should read the question paper and the instructions carefully before they begin to write answers.
3. The candidate will not be allowed to leave the examination hall before one hour from the end of the examination time.
4. Write on the cover page all the required entries correctly and get the signature of the invigilators.
5. Write legibly in the space provided for answer of each questions/sub-questions according to instruction given in the question paper booklet (question paper).
6. Do not write your name on any part of the question paper / answer booklet.
7. Do not leave examination hall without handing over question paper / answer booklet to the invigilator incharge.
8. No leaves should be torn out of the question paper / answer booklet.
9. Candidate attempting to use unfair means or talking to one another will be dealt with severely as per unfair means rules.
10. No written paper or book notes etc. should be brought to examination hall.
11. Total number of pages of question paper / answer booklet be checked before writing.
12. Candidate should not bring in any article other than pens and admit card. Use of Mobiles, calculators on any other electronic device in the examination hall is strictly prohibited.

SPACE FOR ROUGH WORK

B.V.Sc. & A.H. (Third Professional) Examination – 2023
Livestock Products Technology Paper -I
(MSVE 2016)

Time: Three Hours

Maximum Marks: 100
Weightage: 20

Unit-1 (Milk and Milk Products Technology)

Unit-2 (Wool Sciences)

Instructions:

- 1) Attempt all questions
- 2) Answer of all questions is to be written in the space provided along with the question in question-booklet.
- 3) Overwriting is not allowed in the objective type question.

Q.1 Fill in the blanks.

(20x 0.5 = 10)

- 1.1 The National Dairy Development Board was founded in the year _____.
- 1.2 _____ state was the largest producer of milk with 15.05% of the total milk production in the country during 2021-22.
- 1.3 Lactose is disaccharide that composed of _____.
- 1.4 Slower renneting action in cheese making can be corrected by the addition of _____.
- 1.5 Operation flood was launched in the year _____.
- 1.6 Total solids percentage of Ice-cream should not be less than _____.
- 1.7 Ropiness in milk is caused by _____.
- 1.8 As per the FSSAI, minimum fat % in butter should _____.
- 1.9 Father of India's White Revolution is _____.
- 1.10 _____ protein constitute 80 % of total milk protein.
- 1.11 Stassanization was invented by _____.
- 1.12 Temperature involved in UHT pasteurization is _____.
- 1.13 Total diacetyl content in butter should not exceed _____.
- 1.14 The test used to detect antibiotics in milk is _____.
- 1.15 HACCP stands for _____.
- 1.16 _____ is a pasteurization of cream under reduced pressure by direct steam.
- 1.17 Outermost layer of the wool fiber is called as _____.

1.18 _____ compounds significantly contribute to the cooked flavour of milk.

1.19 _____ is the process of removal of wool by bacterial digestion.

1.20 Fine wool fibre having diameter of _____.

Q.2 Choose the most suitable answer and write the number of the correct answer 1 or 2 or 3 or 4 in the space given against each sub question: (20x 0.5 = 10)

2.1 During 2021-22, Total milk production in the India was ()

1. 221.06 million tonnes
2. 198.40 million tonnes
3. 333.02 million tonnes
4. 155.51 million tonnes

2.2 Small businesses having annual turnover below _____ can apply for basic FSSAI Food safety registration. ()

1. Rs.15 lakhs
2. Rs.18 lakhs
3. Rs.12 lakhs
4. Rs.22 lakhs

2.3 In 18:8 stainless steel used in dairy machinery there is 8% of ()

1. Nickel
2. Copper
3. Chromium
4. Iron

2.4 The casein/ fat ratio in cheese making should be adjusted to (2)

1. 6.8-7.0
2. 0.68-0.70
3. 0.25-0.30
4. 0.88-0.90

2.5 _____ component of casein micelle is responsible for its stabilization in milk. ()

1. α casein
2. β casein
3. γ casein
4. None of the above

2.6 Among following, _____ of milk is its most constant physical property. ()

1. Refractive index
2. Specific conductivity
3. O-R potential
4. The freezing point

2.7 As per FSSAI, Toned milk should contain _____ % Fat and _____ % SNF. ()

1. 3.5 and 8.5
2. 3 and 7.5
3. 3.5 and 8.0
4. 3 and 8.5

- 2.8 Following is not a component of three tier dairy co-operative movement ()
1. Dairy society
 2. Milk federation
 3. Milk producer
 4. Milk union
- 2.9 Separation of milk fat during storage can be prevented by ()
1. Homogenization
 2. Crystallization
 3. Standardization
 4. Equalization
- 2.10 SPC of pasteurized milk should not exceed _____ cfu/ml. ()
1. 80,000
 2. 30,000
 3. 10,000
 4. 70,000
- 2.11 Tetra pak system of milk packaging originated from which country ()
1. Denmark
 2. USA
 3. Sweden
 4. Germany
- 2.12 The maximum solubility index should be _____ for roller dried product. ()
1. 15.0
 2. 45.0
 3. 25.0
 4. 35.0
- 2.13 Most common packaging material for milk powder is ()
1. HDPE pouch
 2. Tin plate containers
 3. Glass jars
 4. Aluminium foil
- 2.14 Roquefort/blue cheese originated from ()
1. France
 2. Italy
 3. India
 4. Japan
- 2.15 One of the organisms used as starter culture for yoghurt making is ()
1. *Staphylococcus aureus*
 2. *Micrococeus flavous*
 3. *Bacillus cereus*
 4. *Lactobacillus bulgaricus*
- 2.16 Following is not an organoleptic test ()
1. Smell
 2. Appearance
 3. Alcohol test
 4. Taste

- 2.17 Short and defective wool fibers removed in the combing process are called as ()
1. Suints
 2. Noils
 3. Locks
 4. Burr
- 2.18 Quaternary ammonium compounds work at the _____ pH ()
1. 5.5
 2. 4.5
 3. 7.0
 4. 8.5
- 2.19 A coarser and brittle wool fiber that discontinuously grows is called as ()
1. Staple
 2. Fleeces
 3. Faint
 4. Kemp
- 2.20 Ability of textile material to undergo irreversible increase in bulk density is called as (2)
1. Whipping
 2. Felting
 3. Spinning
 4. Combing

Q.3 Attempt any ten out of the following twelve questions. Answer of each question should be in 2 to 3 lines.

3.1 Scouring

(10x2.0= 20)

3.2 Khoa

3.3 Stormy fermentation

3.4 Vacreation

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3.5 Sandiness defect

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3.6 Carbonization

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3.7 Bactofugation

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3.8 FSSAI

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3.9 Mohair

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.....
.....

3.10 Clean In Place

3.11 Codex Alimentarius Commission

3.12 Growth and development of wool

Q.4 Attempt any six out of the following eight questions. Answer of each question should be in 8 to 10 lines. (6 x 6 = 36)

4.1 Good manufacturing practices

Please write your Roll Number above this line

4.2 Organic milk.

4.3 Basic structure of wool follicle.

4.4 Functional milk products.

4.5 Growth of wool fibre

Please write your Roll Number above this line

4.6 Flow chart of paneer preparation

4.7 Enlist principles of HACCP.

Please write your Roll Number above this line

4.8 Specialty hair fibre.

Q.5 Answer the following question in 1-2 pages.

(2x12 = 24)

- 5.1 HTST pasteurization of milk
- 5.2 Steps in wool processing
- 5.3 Method of preparation of Cheddar cheese